



LIMITED A LA CARTE MENU

Three Courses (dessert choice) ☞ tea, coffee & chocolates @ \$52.00
Three Courses (cheese plate only as dessert) ☞ tea, coffee & chocolates @ \$48.00
Entrée & Main course only, ☞ tea, coffee & chocolates @ \$45.00
Main Course & Dessert only, ☞ tea, coffee & chocolates @ \$45.00

*☞ Please nominate **THREE** items, from each course, that you would like available on the day of your event. * Prices quoted are **INCLUSIVE** of 10% GST*

ENTRÉE

Home Cured Salmon with wasabi cream, placed on potato & spring onion cakes

Chicken & Veal terrine with leek, tomato & bacon, served with
toasted ciabatta & an orange onion marmalade

Greek salad with Persian fetta & Spanish Olives ☞

Soup of the Day ☞

Classic Caesar salad with parmesan crisps, bacon, anchovies, cos lettuce,
& topped with a poached egg ☞

MAIN COURSE

Fresh linguini tossed in butter & lemon, served on a rich sun dried tomato Napoli
& topped with Grand Padano & herbs ☞

Lamb noisette stuffed with duck mousse & sun-dried tomato,
served on roast baby carrots, baby leek, & drizzled with a red wine reduction

Fish of the Day

Free range Chicken breast filled with wild mushrooms & brie, placed on Mediterranean vegetables,
sweet potato & garnished with a tarragon sauce

Char-grilled Gippsland Eye Fillet served with parmentier potatoes,
vegetable tian & a peppercorn jus

DESSERT

Praline mousse layered with chocolate disks & sliced strawberries

White Chocolate & Coffee Cheesecake with a rich nutty crust

Orange Crème Caramel set on a Champagne terrine, layered with fresh berries

Seasonal fruit platter with a passion fruit sabayon

Individual cheese plate with fruit & crackers

☞ Denotes Vegetarian dishes or dishes that can become Vegetarian by request



50/50 SET MENU

Three Courses w tea, coffee & chocolates @ \$46.00

Entrée & Main course only, w tea, coffee & chocolates @ \$41.00

Main Course & Dessert only, w tea, coffee & chocolates @ \$41.00

*Please nominate **TWO** items from each course that you would like served alternately on the day of your event.*

** Prices quoted are **INCLUSIVE** of 10% GST*

ENTRÉE

Home Cured Salmon with wasabi cream, placed on potato & spring onion cakes

Chicken & Veal terrine with leek, tomato & bacon, served with toasted ciabatta & an orange onion marmalade

Greek salad with Persian fetta & Spanish Olives Υ

Soup of the Day Υ

Classic Caesar salad with parmesan crisps, bacon, anchovies, cos lettuce, & topped with a poached egg Υ

MAIN COURSE

Fresh linguini tossed in butter & lemon, served on a rich sun dried tomato Napoli & topped with Grand Padano & herbs Υ

Lamb noisette stuffed with duck mousse & sun-dried tomato, served on roast baby carrots, baby leek, & drizzled with a red wine reduction

Fish of the Day

Free range Chicken breast filled with wild mushrooms & brie, placed on Mediterranean vegetables, sweet potato & garnished with a tarragon sauce

Char-grilled Gippsland Eye Fillet served with parmentier potatoes, vegetable tian & a peppercorn jus

DESSERT

Praline mousse layered with chocolate disks & sliced strawberries

White Chocolate & Coffee Cheesecake with a rich nutty crust

Orange Crème Caramel set on a Champagne terrine, layered with fresh berries

Seasonal fruit platter with a passion fruit sabayon

Individual cheese plate with fruit & crackers

Υ Denotes Vegetarian dishes or dishes that can become Vegetarian by request



GATEWAY ON MONASH - FUNCTIONS TERMS AND CONDITIONS

GATEWAY ON MONASH is a **4½ Star** Boutique style Hotel. We are renowned for our professionalism when catering to the needs of the Function Organizer. We have, however, certain policies, which will enable us to ensure the success of every event.

CONFIRMATION & DEPOSIT:

Within 14 days of making a tentative booking, a deposit of \$10.00 per person is required to confirm your Reservation for functions totaling less than \$2000.00. For functions over \$2000.00 a deposit of 25% of the overall quoted cost is required to secure your reservation. Should the deposit not be received within this time, Management reserves the right to cancel the booking and re-allocate the venue. The deposit is non-refundable in the event of cancellation less than 4 weeks in advance.

QUOTATION COSTS:

All prices are based on current costs and may be subject to cost of living increases. Any tariff changes will be advised two months prior to an increase in price to meet rising costs. All quoted prices are inclusive of 10%GST.

CONFIRMED NUMBERS:

Final menu selections and function details are required at least 14 days prior to your Function. Guaranteed final numbers for catering purposes must be confirmed 72 hours prior to your Function. Minimum per person charges will be based on the number of guests submitted at that time or that of the minimum guest requirements.

PAYMENT:

Payment in full is required at the conclusion of your Function by cash, credit card or bank cheque. Payment by cheque must be received 7 days prior to your Function.

FUNCTION DURATION:

Luncheon Functions must conclude by 4.00 pm. Evening Functions are of a 5 hour duration and conclude by 11.30 pm when we close the bar. We ask that guests vacate the premises by 12.00 mid night. For each ½ hour or part thereof that a Function continues past the agreed finishing time, a fee of \$3.50 per guest will be incurred to cover additional Staffing costs. An extension of function by 1 hour is available by prior arrangement; in this instance the bar will close at 12.30am for guests to vacate by 1.00am. Cost of extension is \$220.00 in addition to food & beverage consumed.

FOOD & BEVERAGE POLICY:

We regret that clients & guests/invitees are not permitted to bring any food or beverages onto the premises.

INSURANCE:

GATEWAY ON MONASH will not be responsible for loss of, or damage to, merchandise left in our complex prior to, during or after a Function. The Organizers are financially responsible for any damage caused to our Complex by their guests, before, during or after a Function.

CLEANING:

General cleaning of Function areas are included in catering costs, however additional cleaning charges may be incurred if a Function has created conditions considered to be above normal.

OWN ENTERTAINMENT:

Musicians, bands and entertainers are not permitted on our premises without the prior consent of Management.

We look forward to being of service to you and your Guests on this very special occasion. I/We hereby agree to all the above Terms and Conditions.

Signed on behalf of the Client:

_____ Date Signed: _____

Name: _____ Date of Function: _____